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# How to Read Patent Claims

**Claims Provide the Information Necessary to Understand a Patent**

## Organizing the Claim

Although the claim comes last, it is usually the most important part!

### Key Part of a Patent

- The first page of a patent provides a wealth of bibliographic information, but do not describe the specific technology
- Claims provide the definition of the technology by answering three questions:
  - *What is the invention?*
  - *Is this technology within the Latest Date for Prior Art?* (see “How to Read a WIPO Patent”)
  - *Does it include an inventive step?*

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property Organization  
International Bureau

(43) International Publication Date  
4 October 2001 (04.10.2001)

(10) International Publication Number  
PCT  
WO 01/72148 A1

(51) International Patent Classification: A23L 1/40, A23P 1/02, 1/12, A23L 1/39

(21) International Application Number: PCT/EP01/02724

(22) International Filing Date: 12 March 2001 (12.03.2001)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data: 00106664.6 29 March 2000 (29.03.2000) EP

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(81) Designated States (national): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW.

(84) Designated States (regional): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG).

Published:  
— with international search report  
— before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

## Claim Format

**Independent Claim**

CLAIMS

1. Cooking aid composed of an envelope based on fat which is solid at room temperature and on a fluid or pasty flavouring filling.
2. Cooking aid according to Claim 1, characterized in that the envelope has a fat content of between 40 and 100%, preferably between 60 and 80%, and comprises up to 60% of polysaccharides and/or of proteins and/or of fibres and/or of salt.

**Dependent Claim**

### Independent Claims

- Related to the overall patent
- Can be interpreted without reading any other related claims

### Dependent Claims

- Based on a specific independent claim and limited to that scope of technology
- Additional details to support claims

## Finding Keywords



### What to Look For:

- **Repeatedly used keywords** and phrases can help describe the area of technology and drive early broad searches
- **Unique, selective keywords** and phrases help define what makes the patent unique and inventive, and drives narrow searches
- **Organize keywords** into Table Form (see next slide)

CLAIMS

1. Cooking aid composed of an envelope based on fat which is solid at room temperature and on a fluid or pasty flavouring filling.

2. Cooking aid according to Claim 1, characterized in that the envelope has a fat content of between 40 and 100%, preferably between 60 and 80%, and comprises up to 60% of polysaccharides and/or of proteins and/or of fibres and/or of salt.

|   |                  |
|---|------------------|
|    | Repeatedly Used  |
|  | Selectively Used |

## Organizing the Claim

Make claims easier to read to drive search success!

### Tips and Guidelines

- Separate each feature and keyword
- Understand the meaning of each feature
- Consult the first page for more info
- Organize the claim into a Table Form
  - Easier to read
  - Helps to identify keywords
  - Ensures that every fact is included

|   |
|---|
| Cooking Aid composed of an Envelope   |
| Envelope is based in fat  |
| Fat is: <ul style="list-style-type: none"><li>➤ Solid at room temperature</li><li>➤ On a fluid or pasty flavouring filling</li></ul>                                    |
| Claim 2: Fat Content <ul style="list-style-type: none"><li>➤ 40-100%, preferably 60-80%</li></ul>   |
| Fat comprises of up to 60% of <ul style="list-style-type: none"><li>➤ Polysaccharides and/or</li><li>➤ Proteins and/or</li><li>➤ Fibres and/or</li><li>➤ Salt</li></ul> |